

# IL BUCO PRANZO

## APPETIZERS

- 17 **Crispy Artichokes**  
*preserved lemon*
- 16 **Heirloom Tomatoes**  
*westfield capri, opal basil,  
persian cucumber,  
basil seed vinaigrette*
- 14 **Zuppa**  
*chicken broth, pea leaves,  
sugar snap peas,  
risina beans, parmigiano*
- 16 **Insalata**  
*gem lettuce, shaved radish,  
avocado, anchovy,  
sunflower seeds*
- 18 **Summer Squash**  
*housemade ricotta,  
macadamia nuts, pecorino,  
biancolilla olive oil, mint*
- 22 **Crudo**  
*big eye tuna, basil,  
bing cherries, yuzu*
- 17 **Riso Nero**  
*wild shrimp, farm egg,  
venetian black rice,  
calabrian sausage*
- 22 **Pizza Umbra**  
*lonza, tomatoes,  
mozzarella, arugula,  
calabrian chili*
- 18 **Fried Rabbit**  
*black pepper, honey, lemon*

**House-Baked Bread - \$2 per person**  
Trapanese fiore di sale, il Buco extra virgin olive oil

**2016 Harvest Olive Oil Tasting - \$12**  
*Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)*

## SALUMI DELLA CASA

*Our house-cured pork is from Flying Pigs Farm*

- |                           |                           |                     |
|---------------------------|---------------------------|---------------------|
| <b>18 Selezione for 2</b> | <b>28 Selezione for 4</b> | <b>38 Assortito</b> |
| 9 Cacciatorini            | 20 Prosciutto             | 10 Guanciale        |
| 9 Finocchiona             | 14 Culatello              | 9 Pancetta          |
| 9 Toscano                 | 9 Lardo                   | 10 Coppa            |
| 9 Piccante                | 12 Mortadella             | 12 Coppa di Testa   |
|                           | 20 Bresaola               |                     |

## RESTAURAN WEEK MENU

**29 Chef's three course menu**

### PRIMI

- 24 **Cavatelli**  
*pancetta, pecorino,  
fresh garbanzo beans  
(housemade)*
- 26 **Busiate**  
*baby octopus, heirloom  
tomatoes, castelvetrano  
olives, calabrian chili  
(pasta Campo)*
- 19 **Bucatini Cacio e Pepe**  
*pecorino Romano,  
black pepper  
(pasta Setaro)*
- 19 **Lasagnette**  
*housemade pork sausage,  
kale, parmigiano  
(housemade)*
- 25 **Cicatelli di Ricotta**  
*patty pan squash, garlic  
scape pesto, pinenuts,  
pecorino  
(housemade)*

### SECONDI

- 18 **Short Ribs Panino**  
*gorgonzola, onion  
marmalade*
- 17 **Crispy Chicken Panino**  
*garlic aioli, parmigiano,  
arugula salad*
- 15 **Tuscan Kale Panino**  
*stracciatella, anchovy*
- 18 **Porchetta Panino**  
*arugula, salsa verde*
- 17 **Crispy Cod Panino**  
*pickled vegetables,  
cucumber, caper aioli*
- 34 **Ocean Trout**  
*cedar plank roasted,  
baby leeks, charred lemon*
- 24 **Market fish a la Plancha**  
*risina beans, boquerones,  
heirloom tomatoes, parsley*

### CONTORNI

- 9 **Seasonal Greens**  
*anchovy, breadcrumbs,  
lemon*
- 9 **Crispy Polenta**  
*parmigiano*

## LA FILOSOFIA

An offspring of *il Buco* on Bond Street, the *Alimentari e Vineria* continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists repurposed from the original Great Jones Lumber Supply.

August 1st, 2017